



Reel eats *REEL EATS- Hear, Smell, Taste, Touch and Watch What You Eat*

REEL EATS invites you to engage all of your senses. Join us for a monthly gastronomic film and

story-telling event that brings together Toronto's finest chefs, raconteurs (think CBC Radio's DNT0 live) and food lovers in one gloriously delicious evening. Themes generated by a famous culinary film lie at the heart of every event. And for this edition, Reel Eats swaggers this way and that!

Existential angst seen through rosé coloured lens: "*Sideways*" directed by Alexander Payne, is set in sun-drenched California wine-country, and delves into the middle-aged lives of Miles, a wine-aficionado, and his best friend, Jack, a B-list actor who is about to walk down the aisle and wants one last fling before taking the leap. This is Miles' sendoff for Jack and while the two roam the vineyards and rolling orchards, much is revealed about their character, loves and lives. Just make sure it's not Merlot you're pouring for Miles!

Inspired by the market fresh, terroir-based, Cal-Ital food enjoyed in *Sideways*, Reel Eats is pleased to offer diners a four-course tasting menu by award-winning chef, **Aaron Foster**. A graduate of the Canadian Food and Wine Institute, he trained under head chefs Chris Zielinski, Massimo Capra, and Michael Wilson. In '08, he moved to Thailand to open **RedSky**, for Centara Hotels. The following year, he rocketed to national fame with the honour of "Best New Chef in Bangkok". Aaron currently helms **LA's Italian+Bar** where he creates Italian with a fresh twist, using "quality products, cooked properly, with bold flavour," and as much local, seasonal product as possible. This edition of Reel Eats will be held in the gorgeous new Toronto hot-spot, LA's Italian+Bar, recently re-created to reflect modern aesthetics, while still keeping to the strictest standards of quality food and service, by **Andreas Antoniou**, the man behind critically-acclaimed Volos Estiatoria.

Chef Aaron's Sideways, Market-Fresh Inspired Menu:

First Course:

Miles' Green with envy green and white asparagus, smoked burrata, tomato jam, green sauce

Second Course:

Joker Jack's Laughing Bird shrimp cavatelli, fava beans, mint pesto, pecorino

Third Course:

Stick Your Neck Out Roast pork neck, house-made sausage, brown butter, fork-crushed fingerlings, walnuts, Bourbon-apple reduction

Fourth Course:

Life's Agri-Dolce Strawberry shortcake with 12 year-old balsamic, black pepper, crème fraîche

The Delectable Details:

While the movie will be playing silently in the background, it serves only as our inspiration. The food, story-telling and the company will be so fabulous, we recommend you watch it prior to joining us!

- ❖ **WHEN:** Sunday, June 3, 2012 starting at 6:30pm- dinner starts sharply at 7pm!
- ❖ **WHERE:** LA's Italian + Bar - 121 Richmond Street West, Toronto, ON
- ❖ **WHAT:** A night of food, film, story-telling and fabulous viniferous-themed prizes. ***\$75/pp including taxes covers food, film and a fab night!***
- ❖ **WINE:** This is **NOT** a BYOB event. You can enjoy wine pairings selected from LA's extensive and value-driven wine list by its resident wine savant, Andreas Antoniou. ***\$25/pp including taxes.***
- ❖ **NOTE:** This is a fully pre-paid event- to reserve your seat, please contact Domenic Ubaldino at reeleats@rogers.com. We may be filming this event- so please be advised that you might appear in a YouTube video near you!

Reel Eats seeks to celebrate the art of a good story through every frame, plate and experience. We hope you'll join us for the delicious journey.

Concept created and brought to you by: [Mary Luz Mejia](#) and Mario Stojanac of [Sizzling Communications](#), Vanessa Yeung and Domenic Ubaldino of [Aphrodite Cooks](#) and Sang Kim – restaurateur, **author, and maestro** behind [Sushi Making for the Soul](#).